Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

	Date: Time in: 8:45				Time out: 10:54		FS 0		50)				Food handlers 2 on file 2 Page 1 of 2	2_				
				2-Follow I				tion			TOTAL/SCORE								
Establishment Name: Towne Place suites							Contact/Owner Name: Green crest						* Number of Repeat Violations: Vumber of Violations COS:	4/06/4					
	Physical Address: 908 E I-30 frontage road						Pest control : Ecolab monthly 05/24/2022		2022						e trap/ waste oil Follow-up: Yes 4/90/F No No	<u> </u>			
Mai	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site A = repeat violation To R = repeat violation No.												h						
Cor	nnlie	nco St	otus	, [Prior	rity Items (3	3 Points	s) violations	Requir	_					ive Action not to exceed 3 days				
O U	Î										Compliance Status		C O	Employee Health	R				
Т				,	1. Proper cooling time a	<u> </u>							S	12. Manag ement, food employees and conditional employees; knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding Milk cooler	temperature(41	1°F/ 45°F	7)		H					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	. /			-	3. Proper Hot Holding to	emperature(135	5°F)			Ľ					Émailed poster for hand sink				
H	-				4. Proper cooking time a	and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
			-		5. Proper reheating proc	edure for hot h	nolding (1		15. No bar					15. No bare hand contact with ready to eat foods or approved					
	1	Hours) 6. Time as a Public Health Control; Buffet - will fill out form					ocedures	& records							alternate method properly followed (APPROVED Y N.) Gloves and utensils				
W				1	Buffet - will fill out form	, _F							Т		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
						proved Source						•			Pasteurized eggs used when required Precooked				
	7. Food and ice obtained from approgod condition, safe, and unadultera destruction Commercial														Chemicals				
	8. Food Received at proper tempera To check					per temperatur	ture						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Cont						amination				~				18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prev preparation, storage, display, and tas														Water/ Plumbing				
	/		10. Food contact surfaces and Returnables Sanitized at <u>200</u> ppm/temperature <u>.</u>					aned and OSR						1	19. Water from approved source; Plumbing installed; proper backflow device				
	11. Proper disposition of returned, previously reconditioned														20. Approved Sewage/Wastewater Disposal System, proper disposal				
J	Priority Foundation Items (2 Points)								ints) vi						rective Action within 10 days				
O U T	I N	N N O A	. (C O S	Demonstration	of Knowledge	e/ Person	mel	R	O U T			A	C O S	Food Temperature Control/ Identification	R			
	/				21. Person in charge pre and perform duties/ Cert						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	/				22. Food Handler/ no un	nauthorized per	rsons/ per	rsonnel			v	/			28. Proper Date Marking and disposition To use within 24 hrs				
	Safe Water, Recordkeeping at Labeling					Food Pa	nckage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes					
	23. Hot and Cold Water available; a See					available; adec	quate pre	ssure, safe							Permit Requirement, Prerequisite for Operation				
	24. Required records available (shell destruction); Packaged Food labeled					ock tags;	parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posted					
					Conformance w										Utensils, Equipment, and Vending				
		V			25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for sp	pecialized				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Cons	sumer Advisor	у				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
w					26. Posting of Consume foods (Disclosure/Remin By request or on pa	nder/Buffet Pla ckaging/ nee	ate)/ Aller ed buffe	rgen Label t sign		-	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed				
0	I	N N	1	c l	Core Items (1 Poin	t) Violations	Require	e Corrective	Action R	Not t			_	Da _C	ys or Next Inspection , Whichever Comes First	R			
U T		O A		О	Prevention of 34. No Evidence of Inse	of Food Contai				U T	N (2		o s	Food Identification 41.Original container labeling (Bulk Food)				
	/				animals		-			Ш	·	1			41.Original container labering (Bulk Pood)				
	/			\downarrow	35. Personal Cleanliness Separate coc	oler					ı				Physical Facilities				
	/				36. Wiping Cloths; prop To use for wipir	perly used and s	for fo	od area			/				42. Non-Food Contact surfaces clean				
					37. Environmental conta Watch ice in m	amination					/				43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method				nethod	_				~				44. Garbage and Refuse properly disposed; facilities maintained Watch					
	Proper Use of Uto				r Use of Utens	sils				/				45. Physical facilities installed, maintained, and clean					
W			Π		39. Utensils, equipment, dried, & handled/ In use						/				46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
1					40. Single-service & sin and used Forks	gle-use articles	s; properl	ly stored			·				47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: On Sigler	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: IE place	Physical A		ity/State: Rockwal	1	License/Permit # FS 001650	Page 2 of 2					
10111	io piaco	1 00	TEMPERATURE OBSERVAT		•	1 0 00 1000						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	ation	Temp					
Marke	et		Hot holding unit									
	Freezer	-11	Quiche	139								
В	Bottle cooler	37	Oatmeal	122								
N	Main cooler	39	Unit turned off									
	Buffet		Upright freezer	12								
	Dairy cooler		Cooler upright	38/39								
	Milk temp	47	Milk	39								
Will	discard all today		Upright freezer	4.1								
	,	OH	SERVATIONS AND CORRECTIV		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water 102 in RR / equipped / mens RR Hot water 75 F turned up to 130 at insp- watch for scalding											
	Bowls are protect from upper shelf but watch for handling bowl interior - more deco than use											
40	To store plastic utensils with Handle up											
	Salted butter is a tcs according to Fda so will need to store cold or use tphc											
02							ve					
29	Will need to make the adjustment To keep milk cold below 41 F in small cooler set temps above To add thermo to front of unit to monitor											
	Keep an eye on hot holding and keep turned up											
	Anything that was heated is discarded at End of the meal/ buffet times 6:30 -9:30											
	Kitchen											
W	To seal behind all sinks in kitchen											
	Hot water 123 and up											
	Mop sink is not used in this kitchen Using mop sink in laundry floor sink											
W	Plans to move mop heads to laundry room too											
	Cereal containers are w r s weekly and handles sanitized daily also coffee pots											
	Sink sanitizer 200 ppm											
	Kitchen has a need for a dump sink											
	Dishmachine 160 SR											
	All food is precooked and rethermalized and placed into hot holding											
W	Watch storage around three comp sink of clean and dirty etc											
	Will add new plate sign for buffet											
	All dairy in cooler today was discarded											
	Using disposable plates and utensils at buffet at this time- store inverted											
	Mop sink legs added back today to allow sink to drain / dump sink to prevent use of three comp											
Received (signature)	• _	e -	Print:			Title: Person In Charge/	Owner					
Inspected	d bv:		Print:									
(signature)	Kelln kink	hatir	íck									
	12209 1001 10					Samples: Y N #	collected					